

# La Chacha Supreme

**Makes:** 50 servings

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Ingredients	Weight	Measure
Turkey Taco Meat	50 ounces	
Lasagna noodles, whole wheat		3 1/8 box
Pinto beans	25 ounces	
Mozzarella cheese	25 ounces	
Spinach, raw	50 ounces	
Tomato puree		2 1/3 gallons
Salsa		25 ounces
Cottage cheese		25 ounces
Parmesan cheese		1/4 cup
Oregano, leaves, dried		1/8 cup
Basil, leaves, dried		1/4 cup
Garlic, granulated		4 Tbsp



## Directions

1. Cook lasagna noodles as directed on box. Rinse under cold water. Lay flat, in single layer, covered with plastic wrap.
2. Place defrosted taco meat in bowl, stir to incorporate all ingredients.

3. Drain pinto beans, reserving liquid. Puree beans in food processor. Add enough liquid to make consistency of oatmeal. Pour into a bowl.
4. Puree salsa in processor. Pour into separate bowl, mix with tomato puree and spices.
5. In separate bowl, mix together cottage cheese and parmesan cheese.
6. Wash spinach thoroughly. Trim off stems, chop roughly.
7. Spray bottom of 4" steam table pan, use a 1/2 pan for the 6 portions. Put a small amount of salsa mixture on bottom of pan.
8. Working with 1 lasagna noodle at a time: lay the noodle out flat, place 1/2 oz of bean mixture, 1 #30 scoop of taco meat, 1/2 oz of cottage cheese mixture, 1/2 oz mozzarella cheese, and 1 oz of spinach on noodle, spread over noodle end to end.
9. Roll up pinwheel style. Lay in pan, seam side down. Repeat with rest of noodles. Ladle 1 oz of sauce over each roll up. Cover with plastic wrap then foil.
10. Bake at 350 degrees F for about 45 minutes or until internal temp reaches 160 degrees F. Heat rest of sauce to a simmer. Simmer for 15 minutes.
11. Place 1 roll up on tray at time of service. Ladle 2 oz sauce over top.